Oh Canada! Buffet

February 22nd, 2022

Northwoods Center Dining Room Seating 11:00am-12:15pm

Menu

Smoked Salmon and Capers on Pumpernickel
Toronto Canadian Poutine, Eh?
Yellow Pea Soup with Canadian Bacon
Quebec Broccoli Salad

*Tangy Herb Potato Salad with Asparagus
Maple Buttermilk Grilled and Smoked Chicken
Breaded Canadian Walleye
*Nova Scotian Hodge Podge

*Calgary Stampede Apple, Potato and Onion Hash *Bannock Bread with Whipped Maple Butter

*Victoria Blueberry Grunt
*Ottawa Nanaimo Bars

\$13.00 plus Tax Per Person

Beverages \$1.00 Specialty Soda \$1.75

** Lacto Ovo Vegetarian

^{*} Consuming raw or undercooked items may increase your risk of foodborne illness

Maple Butter

- 1 pound butter-softened
- 1-teaspoon salt
- ¼ cup powdered sugar
- 4 Tablespoons Real Maple Syrup
- 1 tsp. Maple Extract

Whip in kitchenaid. Taste-adjust if needed.

Pipe into butter dishes using largest star tip.